

Melville Marlins Newsletter

October/November



ENDURANCE 1000 – by Pam Walker

The total of points scored to 3 November 2013 is **6399**.

Most swimmers are looking to finish their programs as we are into the last two months of the year. Open water swimming is now underway and could affect Sunday sessions. There is also the last pool carnival of the year on 24 November.

Thursday the 31 October was one of the endurance swimming nights. It was fantastic to see fourteen swimmers taking part and doing from 400m to ¾ hour swims. It was a bit tricky trying to get everyone in the water but with lane sharing it all seemed to go well and all of a sudden the pool was empty. The result of all the swims was **188** points. Thanks for the great effort.

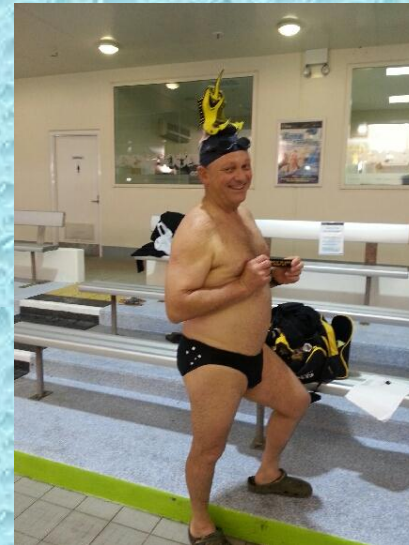
On Sunday 3 November nine swimmers arrived to do some swims. That is the best Sunday turn out we have had all year. A total of **197** points were achieved.

Sunday Sessions: Every Sunday at 8.30

New Time for Monday: 12.30

Monday Sessions: Nov 25

Dec 2 & 16



Congratulations to Marlin of the Month for September Laurie Hunt, and the marlin for October, Felicity Smith.



Just keep swimming!

27th Lake Leschenaultia Open Water Swim

1600m

10 November 2013

What a great start to the Masters Open Water Swim season. Melville were represented by nine swimmers: Rhonda, Kate, Beck, Aithne, Julie, Brendon, Peter, Karen and Pam W. The weather conditions were very good as the water level was high and temperature not too cold. There were no dead bodies or leeches but the reeds were quite visible under the water. About 140 swimmers took part with the fastest time of 19mins37secs by a 16 year old female and the slowest time was 1 hr 15mins by a 83 year old female. New to the Lake Leschenaultia swim from Melville were Kate, Beck, Aithne and Karen. Beck had the fastest swim followed by Rhonda, Kate, Aithne, Karen, Brendon, Julie, Peter and Pam.

After the swim we followed the shade while trying to beat the flies for our lunch.

Karen had luck in the raffle and Pam was nearest to her nominated time. Peter Maloney

once again was the Race Official – thanks Peter. All in all a very pleasant day and it would be nice to see more of you next year.
Pam Walker

Thanks Pam! Sounds like an enjoyable day!



Sausage Sizzle Fundraiser..... (By Carlene)

.....or should that be FUNRAISER, because there were lots of smiles all around as members pitched in to cut onions, setup, cook, assemble buns, sell, clean up and promote our swimming club at Bunnings Melville on Saturday 16 November.

Everyone on the roster turned up at their allocated times and put in the hard work to raise money which goes into the club funds to be put against the lane hire (our largest annual club cost each year).

Thanks to everyone on the roster that gave up a few hours of their time to make the day a success. Emma Anda cut the onions the night before and seeing that I purchased about 8kg more than last year (as we ran out later in the day last time) I thought that we would be adequately covered.....not so, we still needed to use another 6kg (34kg in total)!!! I think what we may need to do next time is to make sure the onions are only "just cooked" so that they don't shrivel up so much and don't go as quickly (I say that as Bunnings informed me that the average use is about 25kg so we must be doing something different that makes ours go much quicker - I'm up for a number of theories on this one)!!!



I also think that there also needs to be an extra person between 10.30am and 1.30pm as that appears to be the busiest time (so next time that may be an extra shift that is offered on the roster). Ray Mottram is the unsung hero in this event – his efforts in getting quotes, organizing the buns, making sure there was plenty of ice to keep the drinks cold, helping setup and cleanup and being around for most of the day getting other supplies as well is VERY MUCH appreciated. He is quite the quiet achiever. Thanks to other people that volunteered to be on call or to cut onions – whilst you may not have been called upon, the fact you offered and were available "just in case" is also much appreciated.

It was a lovely warm day and we set up the club shade shelter next to the official stand (which was a godsend). The cooks and assemblers had to work in rather warm conditions but did an excellent job. The money handlers and general duties people never had much time to sit around either as the day was consistently busy.

Overall, a fantastic effort by all who participated on a beautiful sunny day. Total buns sold was around 820, drinks 415, onions 34kg, sauces 10kg (20 bottles) with a total profit for the club of \$1414. Last time we raised just under \$1000 so awesome effort and now you all know what to do, you will be well prepared for the next one next year!!!!

And now for a laugh - From John Musty



You don't have to be Catholic to appreciate this one!!

> Description:

- > A man suffered a serious heart attack while shopping in a store.
- > The store clerk called 911 when they saw him collapse to the floor.
- > The paramedics rushed the man to the nearest hospital where he had
- > emergency
- > open heart bypass surgery.
- > He awakened from the surgery to find himself in the care of nuns at the
- > Catholic Hospital. A nun was seated next to his bed holding a clipboard
- > loaded with several forms, and a pen. She asked him how he was going to
- > pay for his treatment.
- > "Do you have health insurance?" she asked.
- > He replied in a raspy voice, "No health insurance."
- > The nun asked, "Do you have money in the bank?"
- > He replied, "No money in the bank."
- > Do you have a relative who could help you with the payments?"
- > asked the irritated nun.
- > He said, "I only have a spinster sister, and she is a nun."
- > The nun became agitated and announced loudly, "Nuns are not spinsters!
- > Nuns are married to God."
- > The patient replied, "Perfect. Send the bill to my brother-in-law."

**Guys, I can't believe the one photo
you took was of onions?!**

If this was a bit  -y for you , feel

free to send some in. 😊